











# WHY ROYAL Baking Powder is Best

"The Royal Baking Powder is absolutely pure, for I have so found it in many tests made both for that company and the United States Government."

"I will go still further and state that, because of the facilities that company have for obtaining perfectly pure cream of tartar, and for other reasons dependent upon the proper proportions of the same, and the method of its preparation,

"the Royal Baking Powder is undoubtedly the purest and most reliable baking powder offered to the public."

"HENRY A. MOTT, Ph. D."

Late United States Government Chemist.

## New Magazines.

The March number of Lippincott's is an exceedingly interesting magazine. Considerable space is given to the well known poet, Walt Whitman, not a paralytic old man, but still writing a little when the weather is good, and his strength is equal to it. There is a page of his verses, "Old Age Echoes," a prose article by him, "Some Personal and Old Age Memories," followed by a short description of him as "Poet and Philosopher and Man." This last is from the pen of Horace L. Frankel. Besides these an excellent portrait of the handsome old gentleman makes an appropriate frontispiece for the book. The novelette for this month, "The Sound of a Voice," or, "The Song of the Deaf," is by Frederic S. Cozzens. "Some Familiar Letters by Horace Greeley," of which the first instalment is given, is edited by Joel Benton. Number four of the "Round Robin Talks," accompanied by a picture of the distinguished men who take part in the conversation, by J. M. Stoddard, is given, while "The Last of the Wharfedale," by Anne H. Wharfedale, and other contributions are "A Mystery Case," by Anna Katharine Green, "Three Famous Old Maids," by Agnes Repplier, "A Michigan Man," by Elia W. Peattie, "The French Invasion of Ireland," by Julia Hawthorne, "Reading Bored," by Richard M. Johnston, "Agricultural Education," by James Knapp Reave, "Cosmopolitan," by W. W. Crane. For poetry there is "The Limer of Silver, Pear, and Gold," by Clara Jessup Moore, "Creation," by Charles Henry Linder, "The Lighthouse and the Birds," by William H. Hayne, and "A Parable" by Henry Collins.

## Do not Fail to Read This.

Dr. Greene, of 31 Temple Place, Boston, Mass., the eminent and successful specialist in the cure of nervous and chronic diseases, gives to all sufferers from this class of complaints the privilege of consulting him, by letter free of charge.

The Doctor is the discoverer and proprietor of the well known nerve cure, Dr. Greene's Nervine, and his standing as a specialist is so high that no sufferer should neglect to take advantage of this opportunity.

You can send for his symptom blank to fill out, or write him a description of your disease, and he will return his opinion of your case the chances of cure, and advice in regard to treatment. In his carefully considered letter he will fully explain your disease and give you a perfect understanding of all its symptoms, all without expense to you. He has made a specialty of treatment of patients at a distance through letter correspondence, and his success in curing chronic diseases, even cases given up as hopeless, is unprecedented. By writing to him you will be almost sure of a cure.

If you are nervous or dyspeptic try Carter's Little Liver Pills. Dyspepsia makes you nervous, and nervousness makes you dyspeptic; either one renders you miserable, and these little pills cure both.

You can always distinguish your friends from your enemies by observing that the former agree with you when you say harsh things about yourself.

## Cost of a London Fog.

It is almost impossible to estimate the cost to Londoners of such a fog as that which spreads over a great part of the metropolis occasionally. To take the case of lighting alone, it has been calculated that on a foggy day the receipts of the gas companies are more than five thousand pounds.

Besides the increased receipts of other companies, and the numerous lamps and candles burned, allowance must be made for the great falling off in the shopkeepers' business for the day, no small item in what ought to be in busy times preceding Christmas. In the neighborhood of Hyde Park corner locomotion was absolutely dangerous during the afternoon, despite the use of torches and lamps. (London News.)

## Perfect Cookery.

"Food made with Cleveland's Baking Powder keeps moist and fresh, and in this respect it is superior to any powder I know."

Sarah J. Ross  
Principal Philadelphia Cooking School

lose them well and serve with a pinch of chopped parsley sprinkled over the whole.

**TURKEY DRESSING COQUETTES.**—There is so much richness and lasting material left over in the cold turkey from turkey dinners that it may as well be utilized for coquettes. Stir a brace of eggs into the dressing, mold it into oval shapes, dust with bread crumbs and fry. Any morsel of the fowl left over can be minced finely and added, taking some of the gravy or giblets to complete the rich dish. The carcass of all fowls or game pounded in a mortar helps to make a black gravy or soup.

**AMERICAN CRUEL.**—One quart of milk, in it dissolve one-half of a box of gelatine, putting over greater heat after dissolved. When boiling, stir in the yolks of four eggs, with four tablespoons of white sugar, let it boil, then take off and stir in whites of four eggs beaten stiff with four tablespoons sugar. Flavor with 14 teaspoons of vanilla, or a few drops of oil of almond. Use one day after made.

**APPLE TAPIACA PUDDING.**—Apple tapioca pudding is always better for having baked several hours before it is used. The previous night half a cupful of tapioca was soaked in three cupfuls of cold water. In the morning the tapioca and the water in which it was soaked were put in the double boiler on the fire, the tapioca to be cooked for one hour. At the end of this time there were stirred into it half a teaspoonful of salt, half a cupful of sugar, one tablespoonful of lemon juice, and a heaping cupful of pared, quartered and cored tart apples.

**COCONUT PUDDING.**—Take one cupful of milk, one-quarter of a pound of grated coconut, three tablespoonsful of powdered sugar, two tablespoonsful of melted butter, one cupful of stoned raisins, the grated peel of one lemon, well-beaten whites of two eggs. Beat all until well mixed, butter a cold pudding dish and pour the mixture in, bake slowly one hour, then turn out on a flat dish and shake pulverized sugar over it. Serve hot or cold with cream, custard or fruit.

**ROASTED BEEFSTEAK.**—This is a very good way of cooking an inferior steak. Take a round steak, heat it well and spread it with a dressing such as is used for poultry. Begin at one end and roll it up neatly, trying to keep it in shape. Put it in a bake-pot with a little water, and bake until the meat is tender, basting it frequently, and when nearly done put a great spoonful of butter over it. Thicken the gravy in the pot with a little flour wet up with cold water and season it nicely. Cut the meat as you would a beef-rol, slicing off the ends neatly.

## Household Fancy Work.

### KNITTED LACE KNITTING.

This lace is pretty worked in linen, cotton or wool, and is very handsome knitted with knitting silk. A handsome silk will make four yards eighteen inches.

Cast on 8 stitches, knit across plain. 1st row—Slip 1, 1 plain, make 2, seam together, 2 plain, make 2, 2 plain. 2d row—2 plain, 1 plain, seam 1, 2 plain, knit third row, 2 plain, make 2, seam 2 together, 2 plain. 3d row—Slip 1, 1 plain, make 2, seam 2 together, 2 plain. 4th row—1 plain, make 2, seam 2 together, 2 plain. 5th row—Slip 1, 1 plain, make 2, seam 2 together, 2 plain. 6th row—Slip 1, 1 plain, make 2, seam 2 together, 2 plain. Repeat from first row.

### GENTLEMEN'S NECKTIE.

Take one ounce of knitting silk, No. 300, of any color preferred, and a medium-sized steel hook.

Make a chain of 32 stitches. 1st row—Miss 3, 6 trebles in fourth loop; miss 3 stitches; (1) 1 double crochet, in next stitch; 5 chain, 5 trebles in same stitch that the double crochet is in; miss 3 stitches, repeat from (1) to end of row, ending the row with 1 double crochet in last stitch of chain; turn.

2d row—2 chain, 5 trebles in double crochet at end of previous row. 1 double crochet under 2 chain of first chain of first shell; (a) 2 chain, 5 trebles under same 2 chain that the double crochet just made is under; 1 double

crochet under next 2 chain of second shell of 5 trebles; repeat from (a); end the row with 1 double crochet in fourth treble of last shell. Repeat this second row until the work is seven inches in length; then decrease one row by omitting 1 shell at the beginning and end of the row, and make 2 rows of 5 shells only; then decrease 1 row by omitting 1 shell at each end as before, when there should be 3 shells in the row; work on these 3 shells until you have a strip twelve inches long, counting the first made row of 5 shells; then increase 1 row by making 1 shell at each side of row, and work 2 rows without increasing; then work a strip fifteen inches in length without increase or decrease. New York Tribune.

### SHELL AND PICTURE LACE.

Make an insertion to lace, if desired, by leaving off the scallop and adding a lower row of single shells. Like the upper row, with the straight edge of trebles. This is very easy to make and wears well for children's skirts, etc.

Make a chain of 35 stitches, turn. 1st row—Make 2 trebles in fourth stitch, chain 3, 1 single in top of last treble made, forming a picot, 3 trebles in next 2 stitches, 1 picot as before, then 10 trebles in next 4 stitches. This forms the first scallop. Skip 2 stitches of chain, fasten with double in third stitch. Chain 7, skip 6, 1 double in next, repeat chain 7, double chain 7, 1 double in each of 2 last stitches, turn.

2d row—Chain 3 to take place of first treble, 1 treble on next treble, chain 1, 1 double in centre of 7 chain, shell of 5 trebles in fastening double of last row, 1 double in centre of next chain 7, skip 1 double, fasten in centre of next chain, shell of 5 trebles in next double, fasten with 1 double in centre of next chain, chain 7, fasten in third treble of scallop, chain 7, fasten in 7th, turn.

3d row—Chain 3 to take place of first treble, 1 treble on next treble, chain 1, 1 double in centre of 7 chain, shell of 5 trebles, 1 picot, 10 trebles, all under first chain loop, fasten with 1 double in centre of next chain, shell of 5 trebles in next double, fasten in centre of shell of last row, then shell in next double, at end of shell of last row, fasten in centre of 7 chain, chain 7, 1 double in treble and 1 in 3 chain at end of row, turn.

4th row—Similar to second row. Chain 3, 1 treble, chain 3, fasten in treble of seventh chain, shell over shell in fastening double, fasten in next chain, shell 7, fasten in centre of first shell, shell between shells, fasten with 1 double in centre of second shell, chain 7, fasten in third treble of scallop, chain 7, fasten in seventh treble, turn.

5th row—Make the scallop just as previously described, fasten in centre of first chain, chain 7, 1 double in centre of next chain, chain 7, fasten in centre of next chain, chain 7, 2 trebles at the end. Turn and repeat from second row. The Household.

**POTATOES A LA LYONNAISE.**—These potatoes are quite famous for their excellence. Cut eight potatoes, boiled, into quarters, lay them in a frying-pan with 14 ounces of butter, all round slices of a previously fried onion, and season with one-half pinch each of salt and pepper. Cook well together for six minutes until well browned;

## FARM AND GARDEN.

### OBSERVATIONS AND EXPERIENCES IN LIFE ON THE FARM.

The Various Closures and Their Several Requirements—A Sketch of the Crimson Clover About Which Differing Opinions Were Expressed Last Season.

Alfalfa, otherwise known as Lucerne, requires a rich, deep soil, and in such will produce several crops every season. From ten to fifteen pounds of seed are required to the acre.

Alfalfa resembles in growth, duration, etc., the red clover. It thrives well in cold, wet and stiff soils. The seed in seedling is ten pounds to the acre.

Kidney vetch, or sand clover, is a deep rooted, hardy perennial plant, valuable for dry sands and inferior soils, upon which red clover will not thrive. It is useful in mixture for dry soil.

Red clover is a perennial of very few years' duration. It is nutritious and valuable in moist locations. The large red or pea vine clover, also known as English cow grass, is a reliable sort for plowing under. White clover is especially prized for lawns and pastures.

Crimson clover, a sketch of which is here reproduced from James M. Thorburn & Co.'s annual descriptive catalogue for 1891, is an annual with crimson flowers, about which many reports were made last season, some exceedingly commendatory, while others were not favorable. Thorburn says that "sown late in the summer it furnishes an early green fodder the following season; it is also excellent for selling." Deal says, "It belongs to a warm climate, and is not so popular at the north as is red clover."

Japan clover is a perennial, valuable only in southern localities, where it thrives in any soil. It makes a fair hay, and stock eat it readily when green.

### Potato Experiments.

Of 122 varieties and seedlings of the potato tested the past season at the Wisconsin station, the following ten were most productive, yielding in the order named: Seedling from C. E. Angell, Rose Beauty, Monarch, Duplex, Late Beauty of Hebron, Mulhally, Alexander's Prolific, Seneca Red Jacket, White Beauty of Hebron and Wisconsin Beauty. Placed in the order of their table quality, these varieties would rank as follows: Alexander's Prolific, White Beauty of Hebron, Late Beauty of Hebron, Duplex, Monarch, Wisconsin Beauty, Seneca Red Jacket, Rose Beauty, Mulhally, seedling from C. E. Angell. Both with cuttings and whole tubers, the largest merchantable yield came from the heaviest seedling, though the increase of merchantable yield was by no means in proportion to the increase of seed. The proportion of small potatoes increased with the increase of seed. The smaller whole potatoes gave inferior results to the smaller cuttings.

Two single eyes in a hill yielded decidedly more than one, without a corresponding increase in small potatoes. No loss in yield followed planting in hills compared with drills. The results were clearly opposed to cutting off the "seed end" of the potato before planting. No advantage followed sprinkling the cuttings with land plaster before planting.

### An Ingenious Contrivance.

A Wisconsin farmer, A. K. M. Pottery by name, sent to The Farm Journal not long ago the drawing, here reproduced, of a reel for use in building or moving barb or plain wire fence. It takes two to operate it—one to guide and one to turn the reel. The cut is so plain it needs little explanation. The uprights are braced by iron rods, and a peg put through one of the standards prevents both the wheel and the reel from revolving.

Mr. Pottery facetiously remarks: "If you do not want to yourself you can lend it to the neighbors. Mine goes all around the neighborhood."

**Out-Worthy of Trial.**

Of the large number of varieties of oats tried at the Illinois agricultural experiment station, the so-called "rust proof" red or dun colored varieties from Texas gave the largest yield in 1890, but the smallest yield in 1891. Among the white varieties the Early Dakota and Pringle's Progress gave the largest yields.

Of the black varieties Black Russian and New Dakota Gray stood first, with Black Highlander next in order.

**A Word About Timothy Seed.**

From careful germination tests made by Professor Goetz, of the Wisconsin station, it has been found that the hulled grains of timothy seed neither germinate so well nor retain their vitality so long as those not hulled; also that timothy seed, when properly stored, is fairly reliable up to five years old.

**Give the hogs plenty of slops.**

A little corn scattered in the field will give the hogs a good start.

When we begin to feed the pigs to fatten them we will get more growth and better meat to make the food one-fourth bran, three-fourths by weight of corn or rye.

Give all the hogs shut in pens some grass, clover or green corn. Store hogs will live on this sort of food and do well. The green corn with the ears on will fatten them. Western Swineherd.

**A pretty picture.**—A scene-haired child carrying the "Scandinavian" foot with Salvation Army.

The child, with her mother, has no patience with the giddy young folks who dance.

It is not what one says, but everybody who knows it praises Johnson's Anodyne Lincture.

"It don't pay to be kind to pigs," said John, "if the cold-fish catches up with milk one day, and the feghly die!"

Children Cry for

## QUEEN, DRONE AND WORKER BEES.

### The Three Kinds to Be Found in Each Colony—All About the Mother Bee.

The queen is the mother bee, and the most important personage in the hive. The queen, as compared with other bees, is long lived. It is not unusual for her to do good work for from three to four years. All depends upon her excellence and vigor. Some queens cease to be useful at the end of one year, others at two and so on. When they no longer lay impregnated eggs—cease to be fertile—the workers rear a new queen and destroy the old one.

It is the queen's mission to keep the colony well populated—in a word, to lay eggs. A good queen lays from 2,000 to 3,000 eggs per day, or nearly double her weight of eggs per day. Queens differ, however, in the matter of fecundity; the good ones keep the hives populous with active, profitable bees, while inferior ones, although they may lay eggs for a time, are never profitable. These imperfectly developed bees are, according to Root, the result of trying to raise a queen when there are too few bees, or when the larvae with which they are charged to rear a queen are too old—that is, too nearly ready to seal up. Professor Cook says that this lack of fecundity may be due to disease, improper development or to special race or strain. The activity of the queen is governed largely by the activity of the workers. According to Professor Cook, as the worker bees feed the laying queen, it is more than probable that with no near to gather the food is withheld, and so the queen is unable to produce the eggs, which demand a great amount of nutritious food all ready to be absorbed.

Queens begin to lay when about eight to ten days old, as a rule. If a queen is not fertilized in say, a fortnight from the time she is hatched she will frequently begin laying without being fertilized.

The drones are the male bees, and are generally found in the hive only from May to November, though they may remain all winter. There are in nature several hundred and often thousands in each colony. The number may be and is often reduced by the apiarist. The worker or nectar bees are the undeveloped females—the bees that do the work except that of laying eggs. There are from 15,000 to 40,000 workers in every good colony.

**Why Poultry Runs Out.**

American Cultivator says: First crosses with almost any standard breed of fowl are pretty sure to produce good results. The man who makes the cross knows the characteristics he wishes to breed to, and the cross generally secures them. But these grade fowls, though often valuable for egg producing, are not trustworthy for breeding. Their progeny are not grades but mongrels. Changing the males in a flock is often advised, but if the new stock is mongrel there will be little advantage from this. The flocks on farms all over the country are largely of this mongrel stock, and this is one reason why so many have poor success with poultry. Forty or fifty years ago the common dunghill fowl in this country, though originally introduced, had been bred long enough so that it had become almost an established breed. Few, if any, of these old fashioned fowls are now left anywhere. As a consequence the introduction of fancy breeds is a necessity every two or three years, and in every case males of pure blood, and so far as possible of the predominant strain of the flock, should be introduced for crossing.

**Pasturing Orchards.**

"Ought apple orchards to be pastured?" was a question asked at a New York farmers' institute.

Mr. Van Alstyne answered: "I pastured an orchard of eight acres with sheep two years, and the fruit was improved. Sheep droppings are very valuable for the trees. I shall continue to keep sheep in my orchards."

Col. Curtis said: "The advantages of swine are that they do all the sheep do in enriching the land, and they root up the larvae of the codling moth which have escaped from the apples and are hidden just under the ground. The pigs will destroy all of these, which the sheep will not. All other larvae will be in similar danger."

### Weeping Trees.

With a fine, well kept, velvety green lawn, tastefully planted with ornamental trees and shrubs, the grounds around a dwelling may be rendered very charming, but the effect may nevertheless be increased by a judicious selection of weeping trees. Of these some of the most beautiful are the weeping ash, weeping beech, cut-leaved weeping birch, Camperdown weeping elm, weeping sycamore, white-leaved weeping linden, weeping mountain ash, weeping poplar, American weeping willow and Killmarnock weeping willow.

### All About Swine.

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Children Cry for

Pitcher's Castoria.

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WHOLE—KISSLEY'S WHARF.

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